

ST MICHAEL'S MANOR HOTEL
★★★★★

Dinner Menu

To Start

Wild Mushroom and Truffle Soup (v)

Shitake dumpling, truffle Oil, sourdough croute

Beetroot Cured Salmon Mosaic

Heritage beetroot, sea buckthorn gel, fermented apple, Ponzo & creme fraiche dill oil

Smoked Potato and Drift Goat Cheese Terrine

Fig relish, balsamic glaze, nasturtium leaves

Pressed Terrine of Guinea fowl & smoked Ham hock

Bacon jam, Piccalilli veg, mustard, black garlic puree, sourdough bread

Main course

Pan Seared Chicken Breast

Maitake mushroom, chestnut puree, fondant potato, Brussels, thyme jus

Pan Roasted Cod

Mussels, sea veg, confit leeks, parsley sauce

Dry Aged Beef Fillet

pommes puree, red wine confit shallots, tender stem broccoli, peppercorn sauce

(Supplement £12.50)

Duo Of Lamb

Canon of mutton, shepherd's pie croquettes, English pea, black garlic, polenta, rosemary jus

Roasted Curried Cauliflower (v)

Curly kale, harissa yoghurt, pomegranate, wild black rice, coriander



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Sides

Mashed Potato £ 4.50

Hand Cut Chips £ 4.50

Steamed Vegetables £ 4.50

Mixed Leaves Salad with Pomegranate £ 4.50

Brussels and Bacon £4.50

To Finish

Sticky Toffee Pudding

Rasbery gel, salted caramel sauce, Vanilla Ice Cream

Apple Tatin

Salted Caramel popcorn, Vanilla Ice Cream

70% Valrhona Dark Chocolate and gochujang fondant

Haney Comp Ice cream, lemon palm cress

Morello Cherry and Sago Pavlova

Cherry & Hibiscus sorbet, honeycomb, pistachio tuile

Farmhouse Selection of Cheese

Celery, grapes, chutney, artisan crackers

£41.50 two-course

£48.50 three-course

An optional 12.5% gratuity will be added to your final account and distributed amongst all the staff. Guests with food allergies are encouraged to advise a staff member if they have concerns before ordering. Some foods contain nuts, shellfish, or other foods which can cause allergic reactions. We will not accept liability for adverse reactions to food consumed.

